

Finca Montepedroso 2024

DO Rueda



FINCA MONTEPEDROSO

TECHNICAL DETAILS

Variety: 100% Verdejo

Category: Young

Alcohol degree: 12.5% vol.

Total acidity: 5.4 g/l tartaric acid

Harvest date: 3rd week of September

Bottling date: March 2024

Vinification: Fermentation in stainless steel tanks with temperature control. Fermentation/maceration 36 days



VINEYARD

Finca Montepedroso



AGEING

5 months on the lees with weekly batonage

The return to the genuine Verdejo



VINTAGE REPORT

The 2024 vintage at Finca Montepedroso was driven by weather that favored balanced grape ripening. After a moderately rainy winter and spring, the September rains came at just the right time, helping to improve acidity levels and freshness in the grapes. This has been especially beneficial in maintaining aromatic profiles with notes of white fruit and fresh grass.

Grapes with great concentration and an excellent balance between sugar and acidity. The 2024 vintage in Rueda will be fresh, aromatic and well-structured wines, with remarkable intensity and great potential of ageing in our two wines.

TASTING NOTES



Colour: Lemon yellow with green frosted glints, clean, bright and very glyceric legs.



Nose: Clean aromatic, of high intensity where notes of apricot, peach, fennel, green almond shells, aniseed and fresh fruits (lychee, grapefruit, green apple) stand up. Reminiscences of freshly cut hay and light touches of smoke mixed with mineral notes.



Palate: Velvety and silky on the palate, developing towards great volume and structure. The balanced acidity gives it freshness and nerve. Long and tasty, fruity aftertaste, with an even more intense retro nasal sensation than in the olfactory phase, with hints of fennel and aniseed.



Food Pairing: Fresh sea food and white fish. Caldero and "a banda" rice. Pasta au gratin and white meats.